



Crewmember

EXCLUSIVE & CONFIDENTIAL TRAINING RESOURCES

IFCC encourages crew members to build their skills but cannot guarantee that the training offered will be sufficient for every position we staff. Crew members are responsible for scheduling their own training and making payment directly to the training vendor prior to attendance.

**Please contact IFCC Crew Scheduling
for the Exclusive IFCC Discounted Rates document**

ops@inflightcrewconnections.com | 704-236-3647; 1

IN-FLIGHT
CREW CONNECTIONS
AVIATION STAFFING

EXCLUSIVE

FLORENCE
15.2 FLO 99
N34°13.98'
W79°39.43'



Online Food Safety for Aviation

Online - Private and Business Aviation Food Safety Training – This online course will train business aviation flight crew members to ensure crew, clients and passengers are safe from any potential foodborne illness. Managing food safety can be challenging given the uncontrollable environment faced every day within catering, FBO's, ordering, storage, and inflight service. Taking the correct actions can eliminate foodborne illness by proper pre-flight preparation, ordering, handling, storage, and service. We can be proactive in preventing any foodborne illness by having the knowledge and proper training.

Service Elite

This 2-day training program provides a thorough presentation and hands-on experience preparing and serving VIPs aboard the aircraft. Additionally, new ideas for the cabin crew on menu planning, cabin staging, storage, making beds, and protocols will be demonstrated for both domestic and international travel. The goal of trainDAVINCI's Service Elite is to provide the most current information available on catering techniques, food handling safety, service tools and hot topics within our industry for our experienced cabin crew students. Course is a blend of classroom lecture, visual presentations, and interactive student scenarios in the cabin service trainer.

- Wine, Champagne and Cheese - presenting, pairing and tasting.
- Caviar and Vodka - presenting and serving
- Sushi, Sashimi and Sake - ordering, storing, serving and tasting
- Tea - Tea 101, High Tea, Afternoon Tea, Chinese and Japanese Ceremony Service
- Coffee Service - standard, espresso, specialty, French Press and Arabic service
- Beds - How to make a bed, turn down service
- Proper Table Settings

The Culinary Experience

4-day Program - Daily modules designed with hands-on interactive culinary training combined with instructor lecture, visual presentations, detailed manuals, handout materials and all needed tools to successfully complete the lessons. Each class is taught by aviation industry experts and conducted in the state-of-the art culinary lab in the trainDAVINCI institute (Fort Lauderdale, Florida, USA), which is equipped with 12 student work stations including all training equipment, china, cutlery, and tools provided by Airware, and wall-mounted monitors for visual presentations.

This elevated course builds in intensity, hands-on, recipes, etc. as the days progress in consecutive order and is offered monthly. Our Certified Online Food Safety is offered in this course, which must be completed prior to attending the Culinary Elite Class. Includes the Online Food Safety for Aviation course.





Cabin Safety Training - Recurrent

2.5 Days - Recurrent is going to be rigorous. While incorporating the elements of initial training, DaVinci has designed the recurrent program with the mission to challenge and expand your understanding of our professional safety and service responsibilities. Be ready to command evacuation on land or ditching. Be aware of what it takes to complete your check list efficiently, while using motivational commands. We meet and exceed training expectations / parameters as established by the FAA.

When you train Davinci, you can complete your bi-annual required AHA CPR/AED training at no additional cost. While other aviation programs charge a premium of \$300-\$500, we include this essential training for any recurrent candidate who needs it. Just let us know upon scheduling your training. Some home-study materials will be sent out via email prior to your recurrent. To maximize our time together in Ft. Lauderdale, please complete your home study materials prior to arrival.

Cabin Safety Training - Initial

Experience a cabin safety initial training program that will help your team soar as you endeavor to enter the business aviation workforce. Within our community, cabin safety positions are highly sought after. Ultimately, the right training along with essential skillset development is crucial in order to optimize your potential. You need to train DAVINCI. In today's highly competitive environment, simply having previous experience in commercial aviation [within the United States / Europe] or working for a prestigious hospitality brand isn't enough. With a fresh and innovative curriculum, we cover the defined FAA required training expectations [Part 91/135] and so much more.

From teaching the primary survey and first aid basics combined with the American Heart Association CPR (Cardio Pulmonary Resuscitation) and AED (Automated External Defibrillator)* guidelines, we will prepare you to respond quickly to adverse events.

Whether we're teaching you about land or water evacuation [referred to as a ditching], decompression, onboard fires, or abnormal situations; DaVinci will reinforce safety centric behaviors in each discipline by conducting varied realistic scenarios and address the possible different outcomes. We will utilize our two different cabin trainers as well as our Global and Gulfstream G-450/550 window exits and a door trainer for various scenarios throughout the week.

HIGHLIGHTED LEARNING MODULES:

- Evacuation Procedures (Land & Ditching)
- American Heart Association (AHA) CPR & AED
- Enhanced Medical Kits & Telemedicine
- Fire Identification, Fire Fighting
- Survival Equipment
- Decompression / High-Altitude Operations
- Safety Briefing [Demonstration] • Security & Defined Threat Levels
- First Aid / Illness / Primary Survey
- Crewmember Incapacitation
- ... and much more





Training Resources



DaVinci Inflight Training Institute
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